Electrolux Convection Ovens

Conv. oven 20 GN 2/1 Cross-wise

The Electrolux Convection oven range is designed to guarantee high performance and total cooking uniformity while reducing energy consumption. Coupled with its ease of use and robustness of materials used in manufacture, this gives a range second to none. With a choice of 22 different ovens available, and an extensive range of accessories, any installation can be tailored to meet the needs of today's professional caterer.
The ovens detailed on this sheet are 1 oven 20 grids, manual, electrical and 1 oven 20 grids, manual, gas.
Adapted for Gastronorm 2/1 containers.

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EASY TO INSTALL
• External access door for electrical connections.
• Height adjustable legs.
• All connections made on the left side below the oven.

EASY TO CLEAN
• 304 grade stainless steel exterior, with seamless joints in the oven cavity.
• IPX4 Water protection.
• Racks easily removed without the need for special tools.
• Integrated drain outlet.

EASY TO USE
• Maximum temperature of 300°C.
• Food temperature probe available as accessory.
• Rapid cooling of oven cavity.
• Halogen lighting and "crosswise" pan supports allow clear and unobstructed viewing of cooking products.
• Unique air-flow channel system guarantees perfect distribution of heat throughout the oven cavity.
• 5 Stage humidification control, to ensure perfect pastries and succulent roasts.

EASY TO MAINTAIN
• Access to main components from the front panel.
• Meets the requirements of CE, VDE and DVGW for safety.
• Platinum probe in the oven gives maximum precision and control during cooking.

EASY ON THE ENVIRONMENT
• Double-glazed door on larger models, with heat-treated glass.
• 98% recyclable by weight.
• CFC free packaging.

Electrolux

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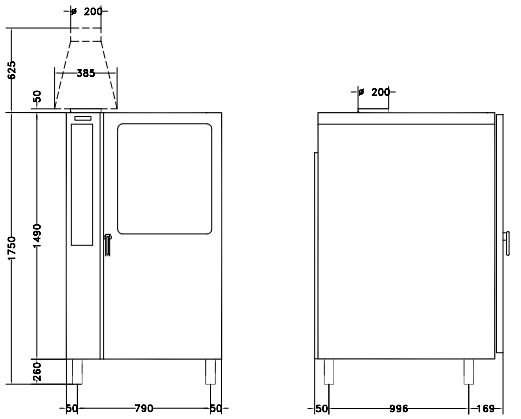

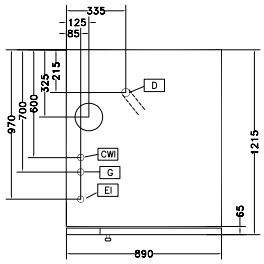

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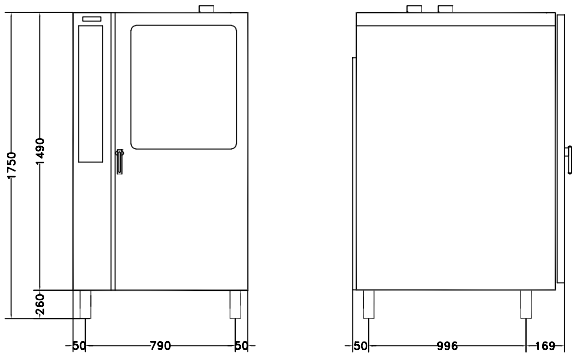

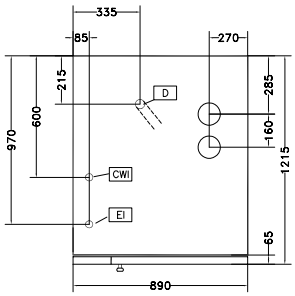

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	FCG202 260704	FCE202 260709
PAIGALDUSJOONIS		
CWI - Külma vee ühendus	3/4"	3/4"
D - Kanalisatsioon	25mm	25mm
EI - Elektriühendus	220/230 V, 1N, 50	400 V, 3N, 50
G - Gaasiühendus	1/2"	
TEHNILISED ANDMED		
Energia	Gaas	Elekter
Töötase	Basic; Manuaalne	Basic; Manuaalne
Restide tüüp	2/1 Gastronorm	2/1 Gastronorm
Riiuli mahutavus	20	20
Juhtraami siinide vahe - mm	60	60
Küpsetustsüklid - °C		
õhk-konvektsioon	300	300
Välismõõtmed -mm		
LxSxK	890, 1215, 1700	890, 1215, 1700
Välismõõtmed -mm/kõrguse reguleerimine	80	80
Sisemõõdud - mm		
laius	590	590
Sisemõõdud - m		
sügavus	760	760
Sisemõõdud - mm		
kõrgus	1350	1350
Võimsus - kW		
mootor	1	1
Võimsus -kW		
elekter	1	48.9
Võimsus - kW		
gaas	50	
Netokaal - kg	311.8	271.4
Pinge	220/230 V, 1N, 50	400 V, 3N, 50
STANDARD LISAVARUSTUS		
20X2/1 RULLRIIUL SIINIDE VAHEGA 60MM	1	1
LISAVARUSTUS		
NOT TRANSLATED	922328	922328
NOT TRANSLATED	922325	922325
NOT TRANSLATED	922326	922326
10&20X1/1-2/1 GAASIAHJUDE ÕLIFILTER	921700	
2 FRITÜÜRKORVI AHJULE	922239	922239
2/1 GN AISI304 RVT VÕREPAARI	922175	922175
20X1/1 G-AHJUDE VÕI PASTAKEETJA SUUNAJA	921712	
20X1/1&2/1 AHJU RASVAFILTRID		922179
20X1/1-2/1 AHJUDE SOND	921704	921704
20X2/1 RULLRIIUL SIINIDE VAHEGA 60MM	922204	922204
20X2/1 RULLRIIUL SIINIDE VAHEGA 80MM	922206	922206
20X2/1 RULLRIIULI ALUS	922142	922142
AHJUTÄITMISKÄRU 20X2/1	922134	922134
AUTOMAAT VEEPEHMENDI AHJUDELE	921305	921305
PAGARI KANDIKU TUGI	922173	922173
PESUDÜŠŠ AHJULE	922171	922171
TERMOÜMBRIS LIUGKORVILE 20X2/1	922162	922162
VEEPEHMENDI VAIKPUHASTUS	921306	921306

Võib muutuda ilma etteteatamata